

Bar Artisanal

SALADES

- Burrata, Caponata, Arugula ~ 12
- Watermelon, Goat Feta, Tapenade ~ 10
- Beet Salad, Mache, Sauce Gribiche ~ 11

CRU

- Oysters ~ P/A
- Tuna, Orange, Olive, Crumb ~ 14
- Diver Scallops, Citrus Soy Dressing, Cilantro ~ 12
- Tasting ~ 13

SALADES PRINCIPAUX

- Tuna Nicoise, Basil Aioli ~ 18
- Dejeuner au Fromage, Greens, Fresh & Dried Fruits ~ 16
- Seafood, Avocado, Citrus, Cilantro ~ 16

PATES

- Macaroni Gratin ~ 12
- Pappardelle, Lamb Neck Bolognese ~ 16
- Pasta du Jour ~ P/A

LES PLATS DU MATIN

- 8 ~ Beignets, Cinnamon, Sugar
- 8 ~ Yogurt Parfait, Strawberry, Rhubarb
- 15 ~ Farm Egg Omelette, Asparagus, Mushrooms, Parmesan
- 15 ~ Scrambled Eggs, Clams, Chorizo
- 16 ~ Pissaladière - Smoked Haddock, Bacon, Eggs
- Almond Croissant, Pain Perdu, Ricotta ~ 12
- Egg Frites ~ 10
- Pork Belly Hash, Poached Egg, Sweet Potato, Smoked Chili Hollandaise ~ 16
- Eggs Benedict Artisanal ~ 16

PISSALADIÈRES

- 11 ~ Buffalo Mozzarella, Tomato, Basil
- 18 ~ Duck – Gizzard, Confit, Egg, Foie Gras
- 14 ~ Bianca - Asparagus, Ramps, Bottarga
- 15 ~ Tartiflette - Potatoes, Lardons, Reblochon
- Classic – Caramelized Onion, Anchovy, Olive ~ 12
- Sheep's Milk Ricotta, Fava Bean Pesto, Speck ~ 12
- Radicchio, Gorgonzola, Figs, Organic Truffle Honey ~ 15
- Du Jour ~ P/A

BURGERS

- 13 ~ ARTISANAL BLEND – Pickled Green Tomato
- 16 ~ LAMB – Olive Roll, Goat Cheese
- 15 ~ RIVIERA – Cold Tuna, Tomato Confit, Vegetable Crudité

SANDWICHES

- Pressed Pork Belly, Spiced Pickled Vegetables, Apricot Mustardo ~ 13
- BBT- Buffalo Mozzarella, Bacon, Tomato ~ 13
- Artisanal Grilled Cheese, 18-Month Comté Reserve ~ 12
- Tartine du Jour ~ 11 (With Soupe du Jour Add ~ 4)

PETIT PLATS

- 13 ~ Shaved Fennel, Grilled Squid, Lemon, Olive Oil
- 12 ~ Octopus, Chickpeas, Smoked Paprika
- 12 ~ Blue Prawns, Garlic, Olive Oil, Hot Pepper
- 12 ~ Wild Burgundy Snails, Maitre D'hotel Butter
- 8 ~ Giant White Beans, Merguez Sausage
- 12 ~ Soft Shell Crab, Spicy Iceberg, Peanuts
- 10 ~ Soft Egg, Piquillo Peppers, Montenebro
- 13 ~ Steak Tartare, Parmesan Toast
- P/A ~ Fish du Jour
- Wagyu Beef À La Plancha, Pickled Ramps ~ 18
- Pork Belly, Apricot Mustardo, Wild Watercress ~ 12
- Grilled Lamb Chops, Parmesan Polenta, Bagna Cauda ~ 16
- Cod, Chorizo, Fingerling Potatoes, Cockles ~ 15
- Arctic Char, Capers, Cauliflower, Raisins, Mint ~ 16
- Skate "Charcroute Garni," Mustard, Beurre Rouge ~ 12
- Hanger Steak Frites ~ 15
- Mussels Provençal, Frites ~ 12